



# Hermit cookie variations



standuponit  
 **standuponit**

[https://standuponit.livejournal.com/2008-12-02\\_21:32:00](https://standuponit.livejournal.com/2008-12-02_21:32:00)

**MOOD:** 😊 creative

**MUSIC:** Interpol - Mammoth

Hermit cookies are chewy molasses spice cookies. Merry holiday baking season!

Sift together:

- \* 2 1/2 cups unbleached flour
- \* 2 teaspoons baking powder
- \* 1/2 teaspoon kosher salt
- \* 1/4 teaspoon ground cloves
- \* 1 teaspoon ground Ceylon cinnamon
- \* 1 teaspoon ground cassia cinnamon
- \* 1 teaspoon ground ginger
- \* 1/4 teaspoon ground allspice
- \* 1/2 teaspoon freshly ground nutmeg
- \* 1/4 teaspoon ground cardamom

Feel free to change any of the spices around, though they're hermit cookies and should be spicy. If you want a denser cookie, halve the baking powder and roll out thicker cookies--which will take longer to cook, be warned. If you measure out all the spices onto a plate before you dump them in with the flour, you can appreciate all the different shades of brown, and all the textures and smells.

With a mixer (or, if you are insane, by hand), cream together

- \* 1/2 cup unsalted butter, room temperature
- \* 1 cup brown sugar

When they are well-blended, add in:

- \* 1/2 cup good quality molasses
- \* 2 large eggs, room temperature
- \* 2 tablespoons whole milk
- \* 2 teaspoons vanilla extract

If you don't like molasses, leave out the molasses and add a third egg, twice as much butter, and another half-cup of flour. You might also want to double the spices.

If you like, you may also add:

- \* 1 cup golden raisins, chopped

and/or

- \* 1 cup chopped nuts

When *those* are well-blended, add in the dry sifted ingredients. Mix it until it's dough. Nasty, sticky dough.

Wad it up into a ball and wrap it in plastic wrap and stick it in the fridge for two hours (or longer.)

When it's cold and less nasty and sticky, preheat your oven to 350 and grease your cookie sheets, or put down parchment or silicon baking sheets. Take the cookie dough out, divide it into two or three pieces.

Flour your work surface. Keep the rest of the dough refrigerated while working on the first batch.

Pinch each piece into a fat-looking rectangular log and roll it out about a third of an inch thick. Use a lot of flour on your hands, the work surface, and your rolling pin. These have gotten less sticky, but that is not the same thing as *not* sticky.

Cut the rolled out log into four-inch lengths.

Put the cookies on the cookie sheet (did I really need to tell you that part?). Put them upside down, though, so the side that was in contact with the (extremely floury) work surface is on top. This way, you can blow the flour off the top before you slide them into the oven.

When you have one baking sheet's worth done, slide them into the oven and bake them for approximately ten minutes, or until done. they are done when you touch the top and they feel like soft cookies, not sticky dough.

While you are baking the first sheet, pull the second piece of dough out of the fridge and repeat the process. If the first tray of cookies isn't done when the second are ready to go in the oven, stick the second tray back in the fridge until it's time to put them in

the oven.

Cool the baked cookies (who am I kidding?) and eat. *Nom nom nom nom.*

Failure modes:

Your cookies are dry and crumbly rather than moist and chewy: you overcooked them or you used too much flour.

Your cookies are gooey and doughy: you undercooked them.

Your cookies are sitting in a lake of butter: you didn't use enough flour

Your cookies are burnt: well, *duh*.

TAGS: [recipes](#)



This looks like a good idea.

...

This.

...

Little guy's not bad.

Gotta teach RHex to smear.

36 comments



**[blackcoat](#)**

[December 3 2008, 02:34:46 UTC](#)

[COLLAPSE](#)

My office is going to kill me tomorrow for making these.



**[standuponit](#)**

[December 3 2008, 02:39:06 UTC](#)

[COLLAPSE](#)

Pshaw. Molasses is health food.

**Eggs**



**[ladycelia](#)**

[December 3 2008, 02:45:34 UTC](#)

[COLLAPSE](#)

You say two eggs, and then you say to substitute a "second egg" if you leave out the molasses. Just want to verify if with molasses takes one or two eggs.

Thanks! These sounds swell.




**Re: Eggs**

 [standuponit](#)

[December 3 2008, 02:46:55 UTC](#)   [COLLAPSE](#)

Three eggs. Sorry. Slip of the finger/brain interface: I was thinking about a second stick of butter when I wrote that part.

**Re: Eggs**


 [ladycelia](#)

[December 3 2008, 02:57:11 UTC](#)   [COLLAPSE](#)

One last egg question. I have chickens. Suzy lays eggs. They are not large eggs, they're closer to a small-medium egg. Throw in an extra?




**Re: Eggs**

 [standuponit](#)

[December 3 2008, 02:58:29 UTC](#)   [COLLAPSE](#)

Expecting me to answer that without inspecting the eggs in question or the dough in the process of mixing is unlikely to get you a better answer than using your own best judgment. ;-)

**Re: Eggs**

 [ladycelia](#)

[December 3 2008, 03:02:23 UTC](#)   [COLLAPSE](#)

I'll play it by ear. You've indicated 'sticky' dough and I've baked before.  
Thanks for the recipe.



**Re: Eggs**

 [standuponit](#)

[December 3 2008, 03:04:27 UTC](#)   [COLLAPSE](#)

Bingo. Be with your bad self.



 [themaskmaker](#)

[December 3 2008, 03:13:43 UTC](#)   [COLLAPSE](#)

Hey! Totally off topic:

I juiced fresh cranberries today, and mixed it with beet juice. It needed some sugar, but THEN!!!!



 [standuponit](#)

[December 3 2008, 13:42:52 UTC](#)   [COLLAPSE](#)

Well, sure, everything's better with cranberries.


 [danaoshee](#)

December 3 2008, 04:37:05 UTC    COLLAPSE

Om nom nom nom.


For the last few weeks I've been saying "I need to find a spicy molasses cookie recipe." Now, I have one.:)



 standuponit

December 3 2008, 13:42:31 UTC    COLLAPSE

yay!

 danaoshee

December 9 2008, 06:15:26 UTC    COLLAPSE

So, I just made my second batch of these.

For the second try, I halved the baking powder, added a bunch more ginger and a bit more of the other spices, and rolled them out totally differently - I dropped balls of dough in bakers sugar, rolled them around til they were coated, then squished the balls into flat cookie shapes on the tray. Still a ten minute cook time.

And they are AWESOME. The sugar gets all crunchy at the edges and the egg-turner thing I always want to call a spatula ended up coated in ginger candy to nom when I was done taking the cookies off the sheet. Happiness.



 standuponit

December 9 2008, 15:07:02 UTC    COLLAPSE

By jove! You've invented the ginger snap!

 danaoshee

December 9 2008, 19:27:06 UTC    COLLAPSE

:p Well, fine, but I don't usually play with recipes so I was pretty pleased with how well it worked...



 standuponit

December 10 2008, 01:02:49 UTC    COLLAPSE

No, seriously! I think it's awesome! That's cool.

 danaoshee

December 10 2008, 05:59:05 UTC    COLLAPSE

I consider it applying my career (I'm in process development) to cookies.

Of course, mentioning this at work while feeding people the second batch of cookies ended up with the predictable extended discussion of whether I was planning on generating a full statistical cookie response surface or whether this was just a gross reality check sort of experiment...ahh, my office, it is so full of geeks.

 akiko

December 3 2008, 14:22:41 UTC    COLLAPSE

My grampa's ginger snap recipe involves molasses. Makes for fabulous ginger yums (mine are chewy, because I use butter instead of shortening.)




 [calanthe-b](#)

[December 3 2008, 05:10:15 UTC](#)    [COLLAPSE](#)

You make me wish that those could be baked in a toaster oven. But that would be a waste of good ingredients...



 [standuponit](#)

[December 3 2008, 13:42:15 UTC](#)    [COLLAPSE](#)

I don't see why they couldn't be. A few at a time.



 [calanthe-b](#)

[December 3 2008, 22:03:40 UTC](#)    [COLLAPSE](#)

...You may have just talked me into giving it a try, when I have a day to spare.

Now I just have to work out how I'd stop them burning at the edges before they're properly cooked in the middle, which is what generally happens when I try to make biscuity things in the toaster oven.




[pnkrokhockeymom](#)

[December 3 2008, 13:28:44 UTC](#)    [COLLAPSE](#)

OMG I'm so making these this weekend.



 [standuponit](#)

[December 3 2008, 13:41:46 UTC](#)    [COLLAPSE](#)

They're awesome and easy.

But this is my best cookie recipe:

<http://cvillette.livejournal.com/29408.html?nc=15>



[pnkrokhockeymom](#)

[December 3 2008, 13:48:51 UTC](#)    [COLLAPSE](#)

I need a mixer for Yule. \*g\* I am not macho. I have no macho arm muscles.

Now I have something to tell Puppy to buy me and put a bow on...




[nebula99](#)

[December 3 2008, 18:31:17 UTC](#)    [COLLAPSE](#)

I feel very ignorant - I didn't know you could get different types of cinnamon.

However, I'm sure these will be nice with just the British kind. Thanks for the recipe.




 [standuponit](#)

[December 3 2008, 18:35:13 UTC](#)   [COLLAPSE](#)

There are two plants that go under the name cinnamon. One is true cinnamon, which is sweeter and milder. The other is cassia, which is hotter and sharper, and usually what you get in the grocery store when you buy a bottle of "cinnamon."

And the cookies will be totally fine with one or the other.




 [trollcatz](#)

[December 3 2008, 18:54:03 UTC](#)   [COLLAPSE](#)

Now that's what I call breakfast. (That's what I called it today, anyway. \*g\*)




 [standuponit](#)

[December 3 2008, 18:58:19 UTC](#)   [COLLAPSE](#)

Tomorrow, rosemary shortbread. Which you missed last year, I think, because I was on an island.




 [trollcatz](#)

[December 3 2008, 20:26:05 UTC](#)   [COLLAPSE](#)

...Is this going to happen every morning for the foreseeable future? Because if so I'd like to make sure I don't do anything stupid, like use a sick day or fail to get out of jury duty.



 [standuponit](#)

[December 3 2008, 20:32:03 UTC](#)   [COLLAPSE](#)

Lemon cookies on Friday!

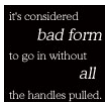
At least until I run out of cookie recipes?



[inaurolillium](#)

[December 9 2008, 00:19:50 UTC](#)   [COLLAPSE](#)

The Madagascar vanilla crop is infected with a deadly fungus.



 [standuponit](#)

[December 9 2008, 05:20:06 UTC](#)   Edited: December 9 2008, 05:20:28 UTC   [COLLAPSE](#)

That's...*horrible*.

And yet, I feel the urge to say, "Brazil closes its borders."



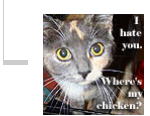
**Yes, the sweater is a Johnny Dawes homage**

 **rydra wong**


December 12 2008, 14:58:09 UTC    COLLAPSE

Um, hi. Long-time lurker, first-time commenter, etc. Thought I ought to get around to introducing myself as we have various LJ friends in common.

I cannot offer cookies, alas, but I do come bearing YouTubage: London buildering with some very pretty bridging moves and a dash of parkour.




**Re: Yes, the sweater is a Johnny Dawes homage**

 **standuponit**

December 12 2008, 15:24:29 UTC    COLLAPSE

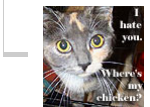
I'm legally obligated to say that's not cool.


That's so... not cool.

 **inaurolillium**

December 28 2012, 11:38:55 UTC    COLLAPSE

Four years later, I finally get around to trying these. Wish I'd done it sooner, but now I know! This is what I thought gingerbread ought to taste like when I was a kid, and it never did...



 **standuponit**

February 7 2013, 18:23:38 UTC    COLLAPSE

Yay!

This looks like a  
good idea.

...

This.

...

Little guy's not  
bad.

Gotta teach RHex  
to smear.